



20 Minute Coffee Cake with Streusel

Coffee Cake Ingredients:

¾ cup sugar
2 Tbsp melted butter
2 eggs
1 cup milk

2 cups flour
3 tsp baking powder
¼ tsp salt

Streusel Ingredients:

1 full cup flour
1 scoop sugar (¼ cup)

½ cup margarine
¼ cup butter

Directions:

Preheat oven to 400 degrees F. Prepare cake by creaming sugar and melted butter. Add beaten eggs, milk, flour, baking powder, and salt. Then prepare streusel by mixing margarine and butter in flour and sugar, then crumble. Put streusel on top of cake mixture and bake 20 minutes or until done.

-from *Dorcas Delectables* by The Dorcas Society of St. Paul Lutheran Church
Originally submitted by Margaret Martin